

A 3 subs 20. (New) The method according to claim 7 in which the dairy product is thermized.

REMARKS

The application is considered in good and proper form for allowance, and the Examiner is respectfully requested to pass this application to issue. If, in the opinion of the Examiner, a telephone conference would expedite the prosecution of the subject application, the Examiner is invited to call the undersigned attorney.

Respectfully submitted,



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PATENT
Attorney Docket No. 209684

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of:

Vermin et al.

Application No.: Not Assigned

Art Unit: Not Assigned

Examiner: Not Assigned

Filed: March 12, 2001

For: DAIRY PRODUCT AND METHOD FOR
PREPARING SAME

CLAIMS AS AMENDED ON MARCH 12, 2001

1. (Amended) A method for preparing a dairy product [, in which] comprising the steps of:
- treating a medium comprising milk or a milk product [is treated] under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism to render a treated medium comprising milk or a milk product, and
- maintaining the treated medium comprising milk or a milk product [is then kept] under anaerobic conditions [for some time].
2. (Amended) [A] The method according to claim 1, in which the microorganism is a yeast [or a bacterium is].
3. (Amended) [A] The method according to claim 2, in which the yeast originates from one of the following set of strains: [strain] *Candida zelanoides*, *Debaryomyces hansenii* spp *hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.

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4. (Amended) [A] The method according to claim [2] 10, in which the bacterium originates from one of the following set of strains: [strain] *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter ssp.*

5. (Amended) [A] The method according to claim 1, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.

6. (Amended) [A] The method according to claim 1 [any of the preceding claims] in which the dairy product is thermized.

7. (Amended) A dairy product [obtainable] prepared by [a method according to any of the preceding claims] treating a medium comprising milk or a milk product under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism to render a treated medium comprising milk or a milk product; and
maintaining the treated medium comprising milk or a milk product under anaerobic conditions.

8. (Amended) A method for producing a food comprising a dairy product comprising:
[The use of] introducing a lactose-negative, food-technologically acceptable microorganism [for] to
a medium comprising milk or a milk product, thereby imparting an aroma to [a] the dairy product.

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9. (Amended) The [use of a dairy product] method according to claim 7 further comprising preparing [for the preparation of] an aromatized food product [in the food industry] including the dairy product.

10. (New) The method according to claim 1, in which the microorganism is a bacterium.

11. (New) The method of claim 2 wherein the dairy product is thermized.

12. (New) The method of claim 3 wherein the dairy product is thermized.

13. (New) The method of claim 3 wherein the dairy product is thermized.

14. (New) The method of claim 3 wherein the dairy product is thermized.

15. (New) The dairy product according to claim 7, in which the microorganism is a yeast.

16. (New) The dairy product according to claim 15, in which the yeast originates from one of the following set of strains: *Candida zelanoides*, *Debaryomyces hansenii spp hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.

17. (New) The dairy product according to claim 7, in which the microorganism is a bacterium.

18. (New) The method according to claim 17, in which the bacterium originates from one of the following set of strains: *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter ssp.*

19. (New) The method according to claim 7, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.

20. (New) The method according to claim 7 in which the dairy product is thermized.

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